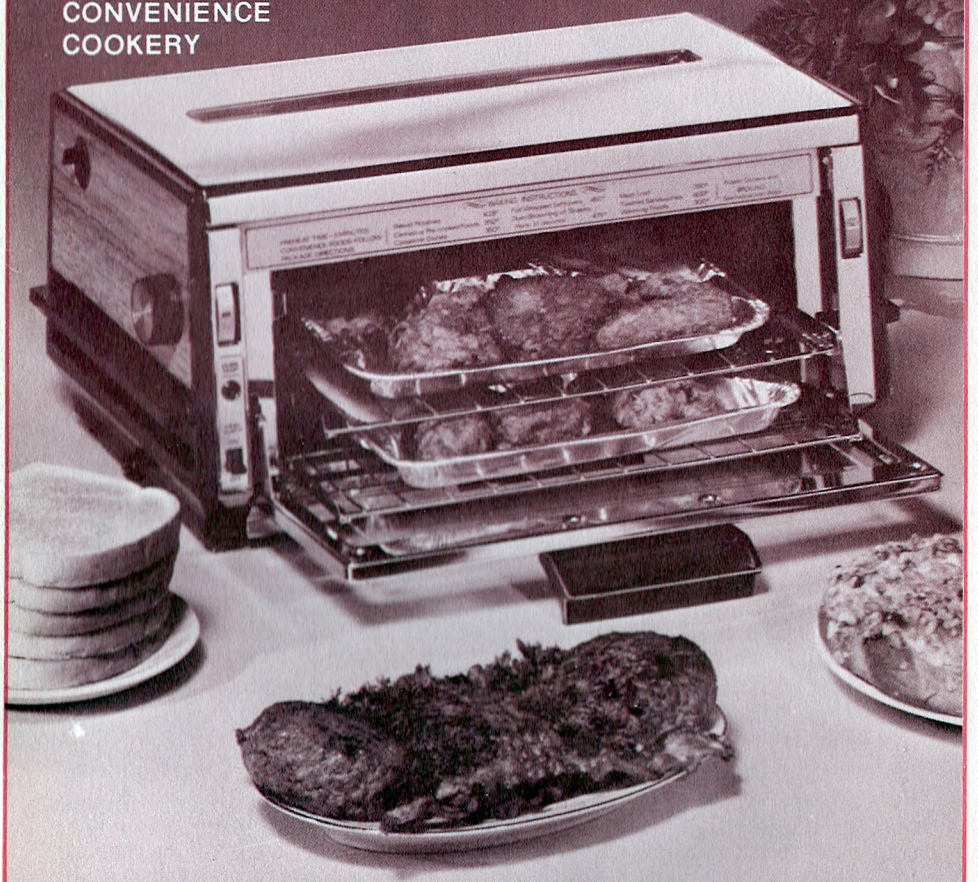
USE AND CARE BOOK for

Deluxe Toaster Oven/Broil

by PROCTOR-SILEX

THE EXPERTS IN
CONVENIENCE
COOKERY



SCM PROCTOR-SILEX
SCM CORPORATION

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions thoroughly before using this appliance.

2. Do not touch hot surfaces. Use handles or knobs.

3. To protect against electrical hazards do not immerse cord, plugs, or toaster-oven in water or other liquid.

4. Close supervision is necessary when any appliance is used by or near children.

5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.

6. To disconnect, turn all controls to "off", then remove plug from wall outlet.

7. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a shock hazard.

8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

9. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.

10. Do not use outdoors.

11. Do not let cord hang over edge of table or counter, or touch hot surfaces.

12. Do not place on or near a hot gas or electric burner, or in a heated oven.

13. Oversize foods, metal foil packages, or utensils must not be inserted in the vertical toaster as they may create a fire or electrical hazard.

14. A fire may occur if toaster-oven is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.

15. Do not attempt to dislodge food when toaster is plugged in.

16. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids or when removing broiler pan and disposing of hot grease.

17. Do not use appliance for other than intended use.

18. Do not use any other appliance in the same electrical receptacle or any other receptacle on the same circuit with your toaster-oven as it will overload the circuit and blow a fuse or circuit breaker.

19. A short cord is provided in accordance with Underwriters' Laboratories Safety Standards to reduce the hazards of becoming entangled or tripping over a longer cord. An extension cord may be used if the rating is equal to or greater than the rating of the toaster-oven and if care is taken to arrange the extension cord so that it cannot be pulled or tripped over accidentally.

20. This product is not intended for commercial use.

SAVE THESE INSTRUCTIONS

Please read this book thoroughly before using your new Deluxe Toaster Oven/Broil. It has been written to help you to get the maximum satisfaction and enjoyment from your new appliance by showing you how to use it efficiently and safely.

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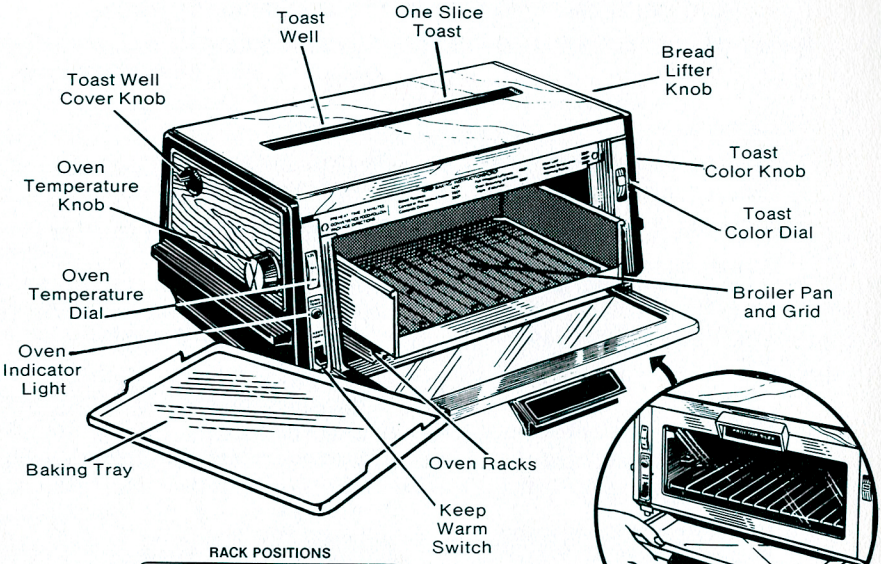
IMPORTANT

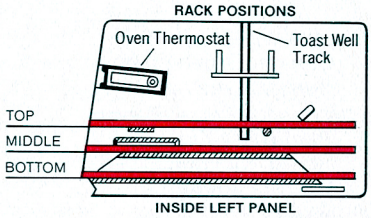
This TOASTER OVEN is operated by a super-sensitive thermostat which provides maximum toasting efficiency. Varying types of breads and bread texture are detected by this mechanism.

DO NOT BE ALARMED if you hear a buzzing sound and the toasting device does not latch when you attempt to toast in rapid succession. THIS IS A NORMAL REACTION with delicate, precision equipment. Wait for a few seconds—allowing thermostat to re-set . . . then proceed with your toasting.

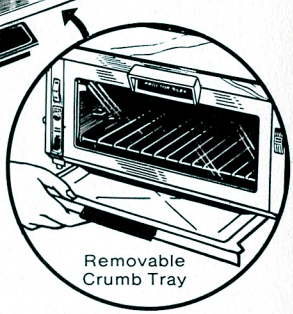
Underwriters' Laboratories Listed
120 Volts
1550 Watts

Deluxe Toaster Oven/Broil





Broiler Pan Handle



IMPORTANT: Crumb tray **MUST** be clean and in place during all toaster oven use.

GENERAL DIRECTIONS

1. Use AC only. Plug into 120 volt AC (alternating current) outlet.
2. Crumb tray must ALWAYS be clean and in place before using toaster oven since it protects countertop from the heating elements.
3. The TOAST WELL COVER over the toasting well should be open for pop-up toasting, oven toasting, and broiling, and closed for baking.
4. Two OVEN RACKS are provided for use with this unit. During use with toasting and broiling, one RACK must be placed in the middle position and the other stored in the bottom position.
5. When the oven rack is placed correctly in the middle position it will move forward when the door is opened. The rack correctly placed in the bottom position rests on the door when pulled out.

NOTE: See CARE-CLEANING for instructions on how to place RACKS in the three different positions.

See page 5 for Handy Reference Chart.

HANDY REFERENCE CHART

	POP-UP TOASTING	OVEN TOASTING	GENERAL BAKING	BAKING 1 FROZEN DINNER or 2 ENTREES	BAKING 2 FROZEN DINNERS-or 4 ENTREES	BROILING	KEEP WARM
Toast Well Cover	OPEN	OPEN	CLOSED	CLOSED	CLOSED	OPEN	CLOSED
Oven Racks	Only in Middle and/or Bottom Position	Middle Position for buttered toast, raisin bread, English muffins, etc.	Middle Position except for pies and large casse-roles which go on bottom rack	Middle Position	One rack in Top Position. One rack in Bottom Position. . . . . Reverse dinner positions after 1/2 cooking time.	Middle Position; Broiler pan and grid on the rack.	Middle Position
Baking Tray	Must be Removed	Use in Middle Position for crumbly or sticky foods	Middle for refrig. biscuits, cookies, rolls, turnovers, dough-nuts, frozen hors d'oeuvres, muffins, and precooked foods	Not Needed	Not Needed	Not to be used for Broiling	Middle Position
Oven Temp. Control	OFF	OVEN BROIL for approx. 3 min. or sufficiently browned	Preheat 3 min. Select temp. as in recipe or on package.	Preheat 3 min. Follow package directions	Preheat 3 minutes. Set temp. control 50° above pkg. recommended temp.	OVEN BROIL except for bacon and sausage (425°)	OFF

This chart is to be used as a handy reference guide. For more complete information concerning usage and safeguards, please consult the instruction book under the appropriate heading.

DIRECTIONS FOR POP-UP TOASTING

1. The baking tray must be removed and the oven rack must NOT be in the top position during toasting or the unit WILL NOT LATCH. The oven racks can be placed in the middle or bottom positions when the unit is used for pop-up toasting.

2. Crumb tray must be in place for proper operation.

3. Insert bread into toasting well. Push down on bread lifter knob to lower bread to the latched position; this starts the toasting cycle. Toast will pop up automatically when selected color has been reached. To stop toasting before automatic pop-up, simply lift up on the bread lifter knob.

   a. When toasting only one slice of bread—Use the section marked "one slice".

   b. To Reheat Cold Toast—just toast as usual. Toast pops up again quickly, piping hot—with little, if any, color change.

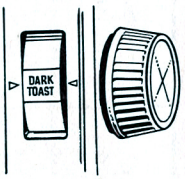
   c. Torn Bread—Avoid torn slices of bread. These may lodge in the Toasting Well.

   d. Broken Toast—To free broken toast stuck in Well, unplug Toaster Oven and turn upside down. Never use a fork or sharp-edged instrument, it may damage the internal parts.

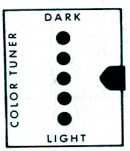
NOTE:
The Toasting Well is designed for toasting bread. Other items such as Pop-Tarts,* waffles, etc., may be toasted in this section by following directions on the package. However, this versatile toaster with the oven feature is especially designed to produce better final results in the oven. Follow directions noted under OVEN USE. Buttered toast or raisin bread should never be toasted in the Toasting Well. These items should be prepared in the oven section.

4. Select Toast Color

   a. The TOAST COLOR KNOB on the right side is used to select the brownness of toast. Start at MEDIUM TOAST on the DIAL and move to LIGHT TOAST or DARK TOAST for your particular toast color. To obtain lighter or darker shades of toast than those produced by the TOAST COLOR KNOB, follow instructions for adjustment of the COLOR TUNER™ CONTROL.



   b. Additional adjustment is available on the bottom of your Toaster Oven. Place front TOAST COLOR DIAL at MEDIUM TOAST and follow instructions printed on the bottom of the Toaster Oven. This secondary color selector will shift the entire color range of the front TOAST COLOR DIAL—lighter or darker. Move one mark at a time and check toast color at each setting.



* Trademark Kellogg Company

DIRECTIONS FOR OVEN TOASTING

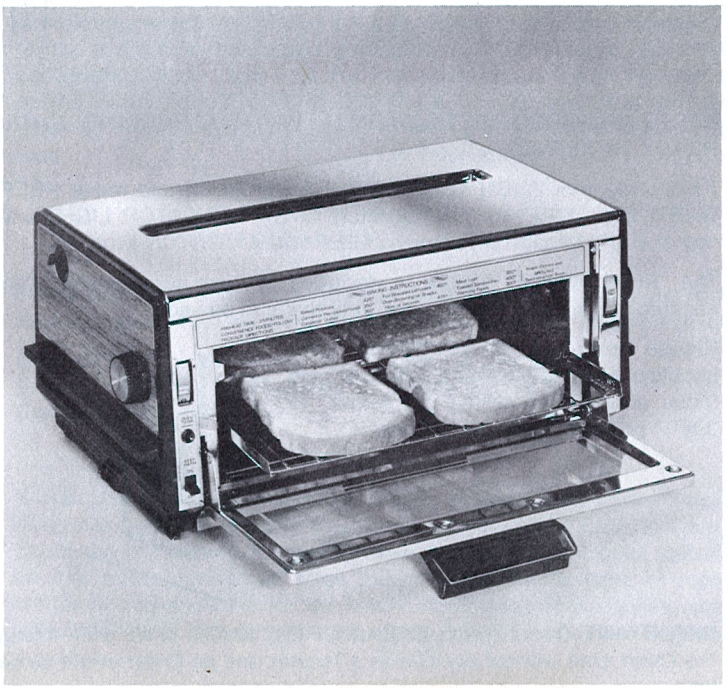
Your Toaster Oven can be used for horizontally toasting such items as muffins, bagels, buttered toast, cinnamon buns and raisin bread.

1. Check to see that the TOAST WELL COVER is open.

2. Use the OVEN RACK in the MIDDLE POSITION.

3. Muffins and bagels may be prepared by splitting the item in half and spreading with butter or margarine, if desired. Place the halves, buttered side up, directly on the OVEN RACK; close door. Set the OVEN TEMPERATURE DIAL at OVEN BROIL. Allow the items to toast for approximately three minutes or until evenly browned.

4. Cinnamon buns or similar items with sugary frostings or glazes may be prepared in the same way but must be baked on the BAKING TRAY.



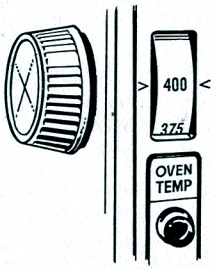
DIRECTIONS FOR OVEN USE

The oven feature of this unit operates the same as your regular kitchen oven. During the baking cycle the heating elements will go on and off to maintain the correct temperature. Actual oven temperatures may vary slightly from those on the dial. When first using your oven, check often to see how the food is cooking. If it appears food is not cooking fast enough, increase temperature; if food appears to be cooking too fast, lower temperature. The time may also be adjusted.

1. The TOAST WELL COVER must be closed for oven baking.

2. The OVEN INDICATOR LIGHT directly below the OVEN TEMPERATURE DIAL informs you when the oven is on.

3. An adjustable temperature control has been provided on the left hand side. This KNOB may be turned to select the desired temperature, which shows above the light on the left front panel. Turn OVEN TEMPERATURE KNOB to off when not in use.



4. Use BAKING TRAY as directed.

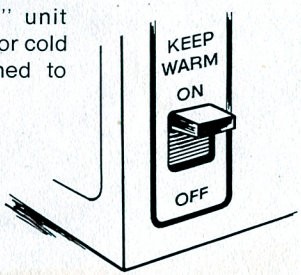
KEEP WARM FEATURE

KEEPS PREPARED FOODS WARM . . . WITHOUT BURNING, UNTIL READY TO SERVE!

To operate, turn OVEN TEMPERATURE KNOB off and move KEEP WARM from "OFF" to "ON" position. OVEN INDICATOR LIGHT will come on and remain on as long as KEEP WARM SWITCH is on.

The "KEEP WARM" feature is designed to keep foods warm after cooking and without overcooking until ready to be used.

Please note, the "KEEP WARM" unit should not be used to reheat frozen or cold foods and should always be turned to "OFF" position, when not in use.



IMPORTANT: Do not press BREAD LIFTER KNOB down while using the Oven. Unit will not operate as a Toaster and an Oven at the same time.

DIRECTIONS FOR BAKING

In baking, follow the recipe or directions on the package of convenience foods. However, since different types of ovens vary in temperatures, adjust the time and temperature to achieve your personal food preference.

1. Be sure Toast Well Cover is closed.
2. Preheat oven for 3 minutes for all baking.
3. When using aluminum foil, make sure the ends and sides are securely anchored so they do not interfere with the heating elements.
4. Do not use the clear roasting wrap or bags in your toaster oven. The wrap may catch on the bottom of the toaster well or on the elements themselves.

FOODS PLACED ON OVEN RACK

Frozen dinners, frozen entrees, souffles, casseroles, cakes, muffins and toasted sandwiches. All foods should be placed on the MIDDLE RACK except TWO frozen dinners which are placed on the top and bottom racks and large containers which need to be placed in the bottom position in order to clear the toaster well area.

FOODS PLACED ON BAKING TRAY

Refrigerator biscuits, cookies, rolls, sweet rolls, turnovers, frozen hors d'oeuvres, muffins, doughnuts, all types of pastries, and canned or precooked foods. All foods except pies should be placed on the middle rack. Pies should be baked with the rack in the bottom position and with the pie tin placed on the baking tray to catch spills.

BAKING CONTAINER SIZES

Below is a list of some standard size baking containers that will fit in your Toaster-Oven. Use either those made of metal or "glass-ceramic".

Baking Tin—8" x 1½" round
Baking Tin—8" x 8" x 2" square
Container—1½ quart
Loaf Tin—1½ quart
Muffin Tins—6 cups

NOTE: Use only metal baking containers in the toaster oven. Before filling baking container with food to be cooked, place EMPTY baking container inside oven to be sure door can be easily closed without forcing. Baking container sizes indicated on the bottoms of many brands of cookware are for the inside dimensions of the baking container and do not include extended edges, handles or the slant to baking container sides.

DIRECTIONS FOR FROZEN DINNERS & ENTREES

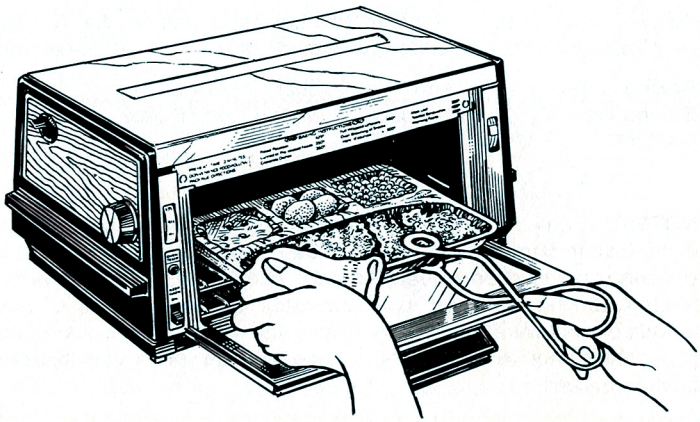
ONE FROZEN DINNER OR TWO FROZEN ENTREES

1. Close TOAST WELL COVER.
2. Place RACK in oven in middle position (see Care-Cleaning Instructions for installing RACKS).
3. Follow package directions.
4. Preheat for 3 minutes.
5. Place dinner on OVEN RACK and close door.

NOTE:
A pair of tongs are helpful in removing the hot dinners from the oven. Just pull out the dinner tray gently with the tongs and then grasp tray firmly with a pot holder in your other hand.

TWO FROZEN DINNERS OR FOUR FROZEN ENTREES

1. Close TOAST WELL COVER.
2. Place RACKS in oven in top and bottom positions. (See Care-Cleaning Instructions for installing RACKS.)
3. Set OVEN TEMPERATURE DIAL 50° above recommended package temperature.
4. Preheat for 3 minutes.
5. Place dinners on OVEN RACKS and close door.
6. Bake for half the cooking time, then switch the dinner positions so the top dinner is on the bottom RACK and the bottom dinner on the top RACK.
7. Continue baking. An additional 5-10 minutes may be needed for complete heating of the two dinners.



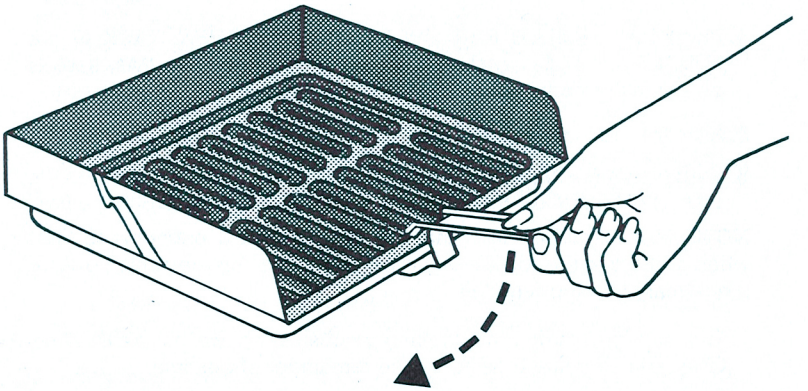
BROILER PAN HANDLE INSTRUCTIONS

A BROILER PAN HANDLE HAS BEEN PROVIDED FOR YOUR CONVENIENCE IN REMOVING THE HOT BROILER PAN FROM THE TOASTER-OVEN.

Before using handle for the first time, practice attaching the handle to a cold, empty pan.

- TO ATTACH THE HANDLE TO THE PAN, GRASP THE HANDLE AS SHOWN IN THE ILLUSTRATION, CATCHING PRONGS ON THE TOP EDGE OF PAN.
- ROTATE DOWNWARD UNTIL IT FEELS SECURE.

NOTE: BE CAREFUL NOT TO CATCH THE WIRE RACK IN THE HANDLE WHEN PICKING UP THE BROILER PAN.

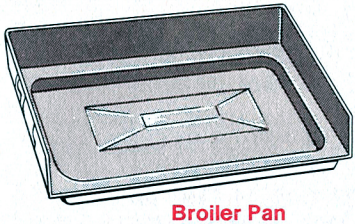


WARNING: Do not use the handle to hold broiler pan when emptying the pan of grease. Hold the pan securely with a pot holder and tilt to remove grease accumulation, being careful not to let grid fall from pan.

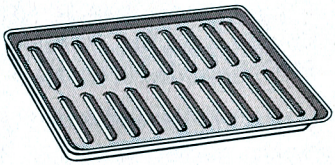
DIRECTIONS FOR BROILER USE

FOR SAFE AND EFFICIENT OPERATION OF THE BROILER FEATURE, PLEASE READ INSTRUCTIONS THOROUGHLY BEFORE BEGINNING TO BROIL.

1. For all broiling in your toaster oven, the TOAST WELL COVER must be OPEN.
2. THE BROILER PAN WITH GRID MUST BE USED. Correctly place the GRID in the PAN with the edges of the GRID down on the PAN itself. This provides space for the grease to drip down.



Broiler Pan



Grid

3. Place the food to be broiled on the GRID in the BROILER PAN.
4. Place the BROILER PAN and GRID on the OVEN RACK in the MIDDLE POSITION. Make sure the lowest edge of the PAN itself is placed in the front, nearest the glass. Close the oven door.
5. Note the time in the Broiling Chart for desired length of broiling.
6. Turn the OVEN TEMPERATURE KNOB to the highest setting on the dial, OVEN BROIL, unless otherwise noted on the Broiling Chart.

NOTE: It is normal for both the TOP and BOTTOM elements to light when broiling in the toaster oven. However, the top elements perform the primary broiling function.

7. Turn the food during the cooking process as shown on the Broiling Chart and continue broiling for the remainder of the time.

SAFETY PRECAUTIONS

1. After broiling, EMPTY THE GREASE from the PAN before proceeding to cook a second pan of food.
2. Use the "see-thru" window to view the cooking progress. DO NOT look into the toast well as some foods splatter in broiling.
3. Close the door carefully after turning the broiling food. Grease could splash or spill causing flare-ups of flame.
4. Be careful in removing the hot pan from the hot oven. Tilting the pan may spill the hot grease. Also, the GRID is separate from the Pan and may fall out if tilted too far.
5. Never broil with pan on the rack in the bottom position.
6. Clean the crumb tray before each broil use.

BROILING CHART

Food	Suggested Cooking Time—Minutes		Oven Temperature Dial at	Approximate Amounts and Cooking Results
	1st Side	2nd Side		
Hamburgers	8	6	Oven Broil	4-6, 1" thick, well done
Steak	9	8	Oven Broil	1" thick, well done
Lamb, Pork Chops	10	10	Oven Broil	4-6 chops, 1" thick, well done
Ham Steak	9	8	Oven Broil	1" thick, fully cooked before broiling
Bacon	5	3	425°	8 slices
Frankfurters	5	4	Oven Broil	1 pound
Sausage, Link*	7	7	425°	1 pound, small links—*PIERCE BEFORE BROILING
Sausage, Patties	7	7	425°	4-6 patties
Chicken	20	15	Oven Broil	2 lbs. cut up pieces
Fish	15	—	Oven Broil	4 fillets
Lobster Tails	2	7	Oven Broil	4 small; if frozen, thaw before broiling. Place shell side up first.

***CAUTION:**
PIERCE SAUSAGE CASINGS BEFORE BROILING. Note: If not pierced, the casings may split during broiling and spray grease over the inside of the Toaster Oven and onto the hot elements. This could result in grease spattering and flare-ups of flame.

IMPORTANT: FOR ALL BROILING, THE BROILER PAN AND GRID MUST BE USED. THE OVEN RACK MUST BE PLACED IN THE MIDDLE POSITION ONLY. Please read the cautions before starting to broil.

HINTS FOR BROILING

1. The times listed are for meats taken directly from the refrigerator and cooked to medium doneness, unless otherwise noted.

2. Tastes and food consistencies vary, so adjust the times on the chart to your individual preferences.

3. Bacon and sausage cook best at a lower temperature setting of 425°. The remainder of the Broiling Chart foods perform best at the Oven Broil setting.

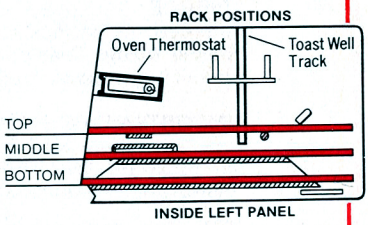
4. For frozen foods, the same finished results may be obtained by broiling approximately 1½ times the suggested cooking time on the Broiling Chart.

5. For the best browning results, start with a cold oven.

6. For best results broil tender cuts of meat or those which have been tenderized.

CARE — CLEANING

1. Allow to cool and unplug Toaster Oven from outlet before cleaning. DO NOT IMMERSE TOASTER OVEN IN WATER.
2. Open door and remove BAKING TRAY. To remove middle OVEN RACK, lift up front of RACK to disengage locks and pull out. To remove top OVEN RACK, raise front of RACK to clear left rear tab and slide RACK out. To remove bottom RACK, slide straight out.
3. Wash BAKING TRAY, CRUMB TRAY and OVEN RACKS in hot water and detergent. Dishwasher safe. Dry thoroughly before replacing.
4. If your baking trays have a non-stick finish, DO NOT use abrasive cleaning pads or cleansers.
5. Wipe inside of oven with damp sponge or soapy cloth. For stubborn spots use a non-scratching household cleaner. Dry thoroughly. Care must be taken to avoid breaking glass elements. DO NOT USE commercial oven cleaner preparations.
6. Clean chrome finish on outside of toaster oven with cloth moistened with water and detergent. Polish with a dry cloth. Commercial chrome cleaners may also be used. Do NOT use cleansers, steel wool pads, or any abrasive material.
7. Slide CRUMB TRAY in place.
   IMPORTANT: Damage can occur to countertop if toaster oven is operated without crumb tray securely in place or if tray is soiled.
8. To replace OVEN RACK in middle position, grasp front of RACK and slide along top guide bar until RACK drops into place. This is necessary to ensure automatic extending of RACK when door is opened. "FRONT" and "UP" are marked on side of RACK for proper position.
9. To replace top RACK, slide RACK over two projections on either side and under the left rear tab.

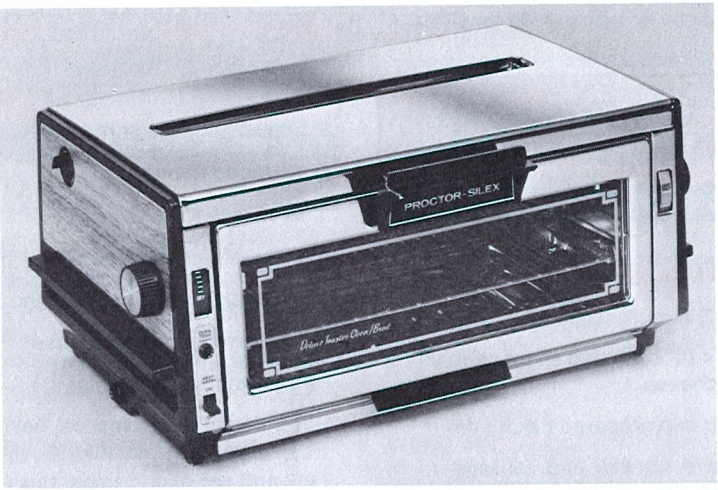


10. To replace bottom RACK, slide RACK straight along bottom guide bars.

CARE AFTER BROILING

It is important that you clean your entire Toaster Oven after each broiler use to prevent an accumulation of grease. This grease affects the efficient operation of the unit.

1. After each broiler use remove the BROILER PAN and GRID and drain off the grease.
2. Allow the Toaster Oven to cool and unplug from the outlet before cleaning. Do not immerse Toaster Oven in water.
3. Remove OVEN RACK and CRUMB TRAY and wash these along with the BROILER PAN and GRID in hot, sudsy water. See "Care of Your Toaster Oven". **CAUTION:** It is important that the CRUMB TRAY be washed after each broiler use. Toast and other food crumbs accumulate along with spattering grease. This may result in greasy odors, smoke or fire when the BREAD LIFTER KNOB is lowered or oven baking or broiling started.
4. Clean outside and inside of your Toaster Oven. See "Care of Your Toaster Oven".



SAVE-A-REPAIR HINTS

Discriminating quality of workmanship and material in your toaster oven virtually assures long, trouble-free operation. If you should ever experience any problems in performance, please follow carefully the procedures listed below:

1. IF TOASTER DOES NOT HEAT

Check electrical outlet for a defective outlet or a blown fuse. You can do this by plugging a lamp into the electrical outlet.

2. TOASTER WILL NOT LATCH

Check to insure BAKING TRAY or BROILER PAN has not been left in oven section or the OVEN RACK is not in the highest position.

3. TOASTER DOES NOT POP UP AUTOMATICALLY

Move COLOR TUNER™ CONTROL to lighter setting.

4. OVEN DOES NOT WORK

If the toaster section works but the oven does not work . . . turn the OVEN TEMPERATURE CONTROL to Oven Broil.

The elements cycle "OFF" and "ON" during oven use and should come on when the OVEN TEMPERATURE CONTROL is turned to a higher setting.

If the above procedures have not corrected the problem, you can readily obtain service from your local Proctor-Silex authorized service center. Service center locations may be found on the enclosed list or by consulting the Yellow Pages of the telephone directory under the heading: Electric Appliances—Small—Repairing.

RECIPES

SNACKS AND APPETIZERS

SAUSAGE CHEESE BALLS

1/2 lb. bulk sausage

1/4 lb. shredded sharp cheddar cheese

1/3 cup prepared baking mix

Have cheese and sausage room temperature. Mix sausage, cheese, and baking mix and roll into ball approximately 3/4 inch diameter. Place on grid in broiler pan. Bake in preheated 350° oven for 15 minutes or until golden brown. Makes approximately 30 balls.

SHRIMP SNAPPIES

6 slices toast

4½ oz. can shrimp

1/2 cup shredded cheddar cheese

2 teaspoons mayonnaise

1/2 teaspoon lemon juice

1/4 teaspoon Worcestershire sauce

Paprika

Cut each slice toast in 4 pieces. Combine shrimp, cheddar cheese, lemon juice, mayonnaise and Worcestershire sauce. Mound the mixture on toast pieces and sprinkle with paprika. Place on baking tray. Bake in preheated 450° oven on middle rack for 3 minutes or until brown and bubbly. Makes 24.

PIZZA SNACKS

6 English muffins, split

5 oz. sliced pepperoni

1 - 8 oz. can tomato sauce

1 teaspoon minced onion

1½ teaspoons crushed oregano

1 cup grated cheddar cheese

Parmesan cheese

Put six muffin halves on baking tray, place tray on middle oven rack and set oven temperature to "Oven Broil." Brown for approximately 3 minutes. Place pepperoni on each muffin half. Combine tomato sauce, onion and oregano. Spoon 1 tablespoon of mixture over pepperoni, cover with 1 tablespoon cheddar cheese and sprinkle parmesan cheese over the top. Bake in preheated 450° oven on middle rack approximately 3 minutes until brown and bubbly. Repeat with remaining muffins. Makes 12.

CHEESE BITES

Cut one 4.5 oz. package refrigerated biscuits in quarters. Place on the baking tray. Melt together 2 tablespoons butter and 1½ tablespoons crumbled blue or cheddar cheese. Pour mixture over biscuit pieces. Bake in preheated 400° oven on middle oven rack for 15 minutes or until brown. Serve hot. Makes 24.

OVEN SANDWICHES

FOR TOASTED SANDWICHES

Place filling between two pieces of bread. Preheat oven to 400°, place sandwich on middle oven rack and bake sandwich approximately 5 minutes or until filling is hot and toast browned.

FOR GRILLED SANDWICHES

Follow the above directions but spread the top of the sandwich only with softened butter or margarine.

FOR OPEN FACED SANDWICHES

Place filling on one slice of bread. Place sandwich on middle rack in preheated 400° oven and bake approximately 2 minutes.

Note: For sandwiches that are especially moist and might drip onto the oven itself, toast one slice of bread and use this as the sandwich bottom. Make sandwich and place it on baking tray to catch spills. Follow above directions for baking.

A variety of breads may be used: white, whole wheat, rye, English muffins, waffles, biscuits, frankfurter and hamburger rolls. Times for toasting will vary according to the type of bread used.

A variety of fillings may be used:

1. Sliced cheese with bacon, ham, cold cuts, tomatoes, olives, pickles or green peppers.
2. Sauerkraut with chicken, corned beef, swiss cheese.
3. Coleslaw with corned beef.
4. Egg salad, ham and swiss cheese.
5. Tuna or shrimp salad and cheese.

FRANKFURTER WRAP AROUNDS

Split four frankfurters lengthwise and fill with cheese. Wrap one slice of bacon around each frankfurter and place on grid in broiler pan. (Make sure the ends of the bacon are tucked under the frankfurter.) Broil for approximately five minutes or until the bacon is cooked and the cheese melting. Serves 4.

ENTREES

QUICK & EASY MEAT LOAF

1½ lbs. ground meat (beef or meat loaf mixture)

2 tablespoons chopped onions

2 tablespoons minced parsley

1 teaspoon salt

1/4 teaspoon pepper

3/4 cup dry bread crumbs

1 egg, unbeaten

3/4 cup milk or tomato juice

Place the meat in a bowl; add the remaining ingredients and mix thoroughly. Pack the mixture into a 1½ quart loaf tin. Bake in preheated 350° oven on lower rack for one hour. Pour off any fat that may have accumulated. Serve hot or cold. Serves 6.

GOURMET HINTS:

A. Make half of above recipe. Divide meatloaf mixture into the six cups of a muffin tin. Bake 30 minutes.
B. Make full recipe above. Place half of mixture evenly in loaf tin. Center three whole, shelled, hard cooked eggs in a line on top of mixture. Top with remaining half of meat mixture, covering eggs completely. Bake as above. When meatloaf is sliced, each portion will have a circle of egg in the center of the slice.
C. Make full recipe above. Divide mixture in thirds. Place 1/3 of mixture in loaf tin. Top with slices of American cheese, keeping cheese one inch from edges of tin. Add another third of mixture; a second layer of cheese; and finish with the remainder of the meat mixture. Bake as above.
D. After the meatloaf is packed in the tin, spread either 1/2 cup catsup, chili sauce or barbecue sauce over the top and bake as directed.
E. Additional seasonings may be added to the basic recipe. Try one or more of the following:
   1/2 teaspoon savory or thyme
   1/2 teaspoon dry mustard
   1/8 teaspoon garlic powder or nutmeg
   1 tablespoon Worcestershire Sauce

CHICKEN 'n STUFFING

2 whole chicken breasts*

1 can cream of mushroom soup

1/4 cup milk

1/4 cup chicken broth

Topping:
1½ cups seasoned stuffing mix

1/2 cup chicken broth

4 tablespoons butter, melted

Stew chicken, cool and bone. Reserve broth. Cut up chicken into small squares, place in greased 1½ quart container. Mix mushroom soup, milk and 1/4 cup chicken broth and pour over chicken. For topping: Combine stuffing mix, 1/2 cup chicken broth and melted butter. Sprinkle on top of soup mixture. Cover container with foil. Bake in preheated 350° oven on lower rack for 30 minutes; uncover and bake for an additional 20 minutes.

*2½ cups cubed leftover chicken may be substituted. Serves 4.

CHEESE STRATA

8 slices day-old bread

6 oz. thinly sliced processed American cheese

3 eggs

1½ cups milk

1/2 teaspoon dry mustard

2 teaspoons minced onion

1/2 teaspoon salt

dash pepper

Trim crusts from bread. Arrange 4 slices of bread in a greased 8 inch square baking tin. Cover with cheese slices and the rest of the bread. Beat eggs; blend in remainder of ingredients. Pour over bread and let stand for 1 hour. Bake in preheated 325° F oven about 45 minutes or until brown.

Serves 4

GOURMET HINTS:

Tuna—Spread a 7 ounce can of drained tuna over the cheese before adding egg mixture.

Corn—Spread 3/4 cup drained, cooked whole kernel corn over cheese before adding egg mixture.

SAUERKRAUT MEDLEY

4 Pork Chops, Frankfurters, Spareribs, or Sausages

1 lb. Sauerkraut

Set oven dial to broil.

Lightly brown meat on broiler pan and grid. Remove meat and grid and pour grease from broiler pan. Drain sauerkraut and place in bottom of broiler pan. Arrange the meat on top of the sauerkraut. Bake in preheated 350° F oven for 30 minutes. Serves 4

GOURMET HINTS:

For variety, add one or a combination of the following to the sauerkraut:

1 teaspoon caraway seed or mustard seed

1 small apple, onion or potato finely chopped

1 to 3 teaspoons brown sugar

TACOS

Meat mixture:

1 pound ground beef

1 medium onion, chopped

1 can (15 oz.) tomato sauce

1 teaspoon garlic salt

1/2-1 teaspoon chili powder

dash pepper

8 taco shells

4 oz. shredded Monterey Jack or Muenster cheese

1 cup shredded lettuce

1 large tomato chopped

Broil ground beef and onion in bottom of broiler pan without grid until meat is brown. Pour off grease and transfer mixture to saucepan. Add tomato sauce, garlic salt, chili powder and pepper. Simmer for approximately fifteen minutes.

While the mixture is simmering, heat the taco shells in the toaster oven following package directions.

Spoon meat filling into the taco shells. Top with cheese, lettuce and tomatoes.

Serves 8

GOURMET HINTS:

1/4 teaspoon cumin, paprika, basil or oregano may be added to the meat mixture.

BAKED POTATOES

Preheat toaster oven to 425°. Place four medium-sized scrubbed baking potatoes on baking tray. Set tray on middle oven rack and bake for approximately one hour.

TWICE BAKED POTATOES

After the potatoes are finished baking, slice off the tops and scoop out the inside. Mash and beat in enough butter and milk to make the potatoes fluffy; season with salt and pepper. Spoon into potato shells, sprinkle with paprika and place on baking tray. Bake in preheated 475° oven on middle rack for approximately five minutes or until lightly browned.

For variations, try one of the following:

1. Add 1 tablespoon snipped chives to potatoes while mashing. Top with sour cream.
2. Add 1 tablespoon shredded cheddar cheese to potatoes while mashing. Sprinkle additional cheddar cheese on the top.
3. Add 1 tablespoon crumbled blue cheese while mashing. Sprinkle tops with paprika.
4. Add 1 tablespoon crumbled bacon to potatoes while mashing. Sprinkle tops with shredded cheddar or parmesan cheese.

CREAMY POTATOES PLUS

Instant Mashed Potatoes

4 oz. carton whipped cream cheese

1 egg, beaten

1 teaspoon onion flakes

1 teaspoon parsley flakes

1 tablespoon butter

Paprika

Using package directions, prepare six servings instant mashed potatoes, omitting the butter. Add cream cheese and beat well. Stir in egg, onion flakes, parsley flakes and blend well. Transfer to a buttered 1 quart container, dot with butter and sprinkle with paprika. Bake in preheated 400° oven on the bottom rack for 30 minutes. Serves 6.

GOURMET HINTS:

Six individual foil potato shells may be used. Place dishes on baking tray, fill with potato mixture and dot with butter. Sprinkle with paprika or Parmesan cheese. Bake in preheated 400° oven on the middle rack for 20 minutes.

CRUNCHY GREEN BEANS

2 packages (9 oz. each) French-cut frozen green beans, cooked and drained

1 can (16 oz.) bean sprouts, drained

1 can (10½ oz.) cream of celery soup

1 teaspoon salt

2 teaspoons soy sauce

1 can (3 oz.) chow mein noodles

Cook green beans according to package directions; drain. Combine beans, bean sprouts, soup, salt and soy sauce. Place in 1½ quart ungreased container. Preheat oven to 350° and bake uncovered for 25 minutes on bottom oven rack. Sprinkle noodles on top. Bake an additional 5 minutes or until brown. Serves 6.

BROILED TOMATOES

Cut three unpeeled tomatoes in half. Place halves, cut side up, on grid in broiler pan. Season as desired with salt, pepper, trace of brown sugar and chopped onion, curry powder or oregano. Dot with butter or sprinkle with parmesan cheese. Broil 6-8 minutes on middle oven rack until brown and bubbly. Serves 6.

SAUCES FOR BROILER FOODS

Directions for Sauces:

Place all ingredients in a covered jar and shake well. Brush sauce on food before placing in oven and broil according to broiling instructions. Brush again when the food is turned during the broiling process.

For added flavor to your broiler foods, try one of the following:

Easy Beef Brush-On

2 tablespoons oil

2 tablespoons Worcestershire Sauce

1 teaspoon garlic salt

Teriyaki For Pork

1/2 cup soy sauce

1/4 cup honey

1/2 teaspoon salt

1/2 teaspoon ginger

Lemony Chicken

1/4 cup oil

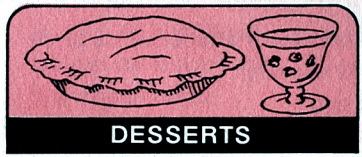
1/4 cup lemon juice

2 tablespoons chopped onion

1/2 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon thyme



FUDGE PUDDING SURPRISE

1 cup flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup sugar
3 tablespoons cocoa (regular type)
1/2 cup milk
1 teaspoon vanilla
2 tablespoons shortening (melted)
3/4 cup chopped walnuts
3/4 cup brown sugar
1/4 cup cocoa
1¾ cups hot water

Sift first five ingredients together. Add milk, vanilla and shortening and mix until smooth; stir in the walnuts. Pour into a greased 8 inch square tin. Mix the brown sugar and 1/4 cup cocoa; sprinkle over the batter. Pour the hot water over the batter. Do not stir. Bake in a preheated 350° oven on the middle rack for approximately 40 minutes. This makes a pudding and sauce; good with ice cream. Serves 6-8.

SOUR CREAM COFFEECAKE

4 tablespoons butter or margarine
1/2 cup sugar
1 egg
1/2 teaspoon vanilla
1/2 cup sour cream
1 cup flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt

Topping:

1/3 cup chopped nuts
1/3 cup brown sugar
1/2 teaspoon cinnamon

Sift the flour, salt, baking powder and baking soda together. Cream the butter and sugar, beat in the egg and vanilla. To these ingredients alternately stir in the flour mixture and the sour cream. Spread half the batter over a greased and floured 8" x 8" square tin. Sprinkle with half the topping. Repeat with remaining batter and topping. Bake in preheated 350° oven on middle rack for 30 minutes.

CHERRY CLAFOUTI

1½ tablespoons butter, melted
1½ cups canned drained sweet pitted cherries
2 eggs
2 tablespoons cream
1/2 cup milk
pinch salt
1/8 teaspoon nutmeg
1/2 teaspoon lemon juice
2 teaspoons vanilla
1 tablespoon orange liqueur or 1 teaspoon orange extract
1/2 cup plus 2 tablespoons flour
1/4 cup granulated sugar
powdered sugar

Generously butter an 8 inch round cake tin and spread the fruit evenly over the bottom. In the blender place the eggs, butter, milk, cream, salt, nutmeg, lemon juice, vanilla and liqueur. Blend. Add the flour and sugar and blend again until thoroughly mixed. Spread the batter over the fruit. Bake in a preheated 350° oven for 35-40 minutes or until the batter rises. This pancake-like dessert will shrink back as it cools. Serve warm or cold with a sprinkling of powdered sugar.

Note: 1½ cups fresh fruit such as strawberries, blueberries or cherries, may be used in place of the canned cherries.

CHESS TARTS

1/2 cup sugar
4 tablespoons butter
1 egg
1/4 cup raisins
1/4 cup chopped walnuts
1/4 cup coconut
Plain pastry

Line the six cups of the muffin tin with pastry. Cream together sugar and butter, add egg and stir in the raisins, walnuts and coconut. Spoon filling into unbaked tart shells. Bake in a preheated 350° oven for approximately 30 minutes. Cool and top with whipped cream.

CHEESE CAKE CUPS

Crust

1/2 cup graham cracker crumbs

2 tablespoons melted butter

2 teaspoons sugar

Filling

1 (8 ounce) package cream cheese, softened

1/4 teaspoon vanilla

1 egg

1/4 cup sugar

Fruit pie filling or fresh fruit and currant jelly

Place papers in 6 cups of muffin tin. Combine graham cracker crumbs, melted butter and 2 teaspoons sugar. Place one heaping teaspoon of crumbs in each paper cup and press down to form crust. Combine cream cheese, egg, sugar and vanilla and cream until smooth. Spoon into cups and bake in preheated 375° oven for 15 minutes. When cold, cover with fruit pie filling or fresh fruit and glaze of heated currant jelly. Serves 6.

PECAN OR COCONUT TARTS

Plain pastry

1 egg

1/3 cup dark corn syrup

1/3 cup sugar

1 tablespoon butter or margarine, melted

1/2 teaspoon vanilla

1/3 cup pecans or coconut

Line muffin tins with pastry. Slightly beat the egg, stir in all ingredients leaving the pecans or coconut until last. Pour into the pastry lined muffin tins and bake on bottom oven rack in preheated 400° oven for 10 minutes. Turn oven control back to 350° and continue baking for 20 minutes more. Cool and top with whipped cream. Makes 6.

QUICK FRUIT COBBLER

1 lb. 8 oz. jar fruit filling

1 tablespoon lemon juice

1 tablespoon butter

1 cup biscuit mix

2 tablespoons sugar

1/2 cup milk

1 tablespoon sugar

Mix lemon juice with fruit filling and place in 1½ quart container or 8" x 8" square tin. Dot with butter. Place biscuit mix in a bowl, add sugar and milk, mix well. Pour mix over fruit, top with 1 tablespoon sugar. Bake in preheated 400° oven on bottom oven rack for 40 minutes. Serves 5.

LEMON SPONGE

1/4 cup flour

3/4 cup sugar

1/8 teaspoon salt

1/4 cup lemon juice

1 teaspoon grated lemon rind

2 egg yolks

1 tablespoon butter, melted

1 cup milk

2 egg whites, stiffly beaten

Place the flour, sugar, salt in mixing bowl. Blend and then stir in the lemon juice and rind, add egg yolks and melted butter. Stir in the milk. Fold in egg white. Pour into 1½ quart container. Bake in preheated 325° F oven on the middle oven rack for 35-40 minutes. This is a one dish cake and lemon sauce. Serves 4.

FULL ONE YEAR WARRANTY

Your new Proctor-Silex appliance is warranted against defects for a period of one year from the date of purchase.

This warranty provides for repair, or replacement with a comparable appliance at our option:

(1) Without a charge when the defective appliance is hand carried to and from a Proctor-Silex Authorized Service Center.

(2) With a charge only for return transportation when mailed prepaid to a Proctor-Silex Authorized Service Center.

You must be prepared to show proof of the date of purchase. Proctor-Silex Authorized Service Centers are independent businesses (not owned or operated by Proctor-Silex). Checks for return transportation charges should accompany the appliance mailed to the Authorized Service Center and be made payable to the Service Center.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This warranty applies in the United States only and does not cover misuse or use for commercial purposes.

A list of Proctor-Silex Authorized Service Centers is enclosed with your appliance.

SCM PROCTOR-SILEX
SCM CORPORATION
2209 SULPHUR SPRING ROAD, BALTIMORE, MD 21227